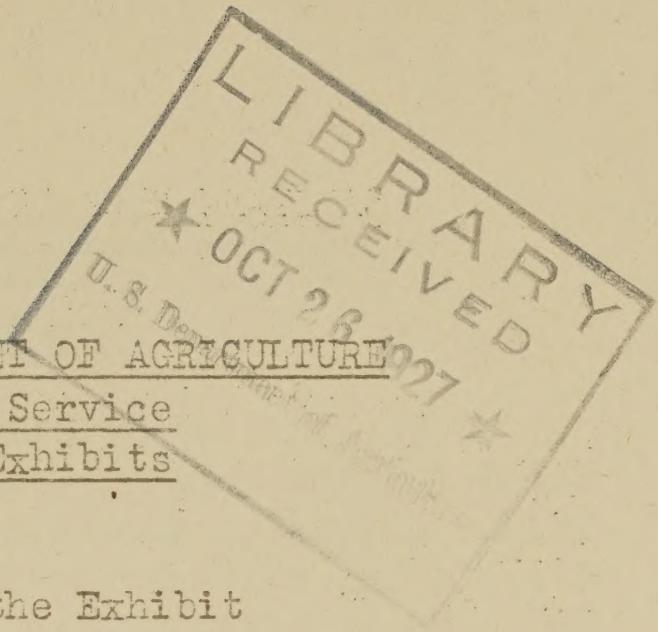


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Exhibit



UNITED STATES DEPARTMENT OF AGRICULTURE

Extension Service

Office of Exhibits

A Summary of the Exhibit

SANITARY MILK HOUSE PROPERLY LOCATED

Methods of handling milk in an easy and sanitary manner are graphically told by the exhibit.

SPECIFICATIONS

Floor space required ----- width - 12 feet
depth - 10 feet

Wall space required ----- None

Shipping weight ----- 1225 lbs.

Electrical requirements:

110 volt A.C. or D. C. current
for 1/50 H.P. motor, and 200
watts for lights.

SANITARY MILK HOUSE PROPERLY LOCATED

How It Looks

The exhibit proper consists of a model about three-fourths regular size, of a three room milk house and an extension connecting the milk house with the dairy barn, which protects the milkers when passing from one building to the other.

The exhibit shows, by means of a painted background and side walls, every piece of needed equipment in its proper place. So skillfully has the artist portrayed the interior of the milk house, that at first glance, actual material seems to be shown. A full size regulation milk can near the door of the receiving room lends deceptive reality to the pictured articles.

The cutout figure of the milker, clothed in white, and carrying a pail of milk, adds a touch of reality to the exhibit.

WHAT IT TELLS

Methods of handling milk in an easy and sanitary manner are graphically told in the exhibit. The milker, wearing a clean suit, carries a small-top pail, which has been used to prevent dirt and hair from falling into the milk. As a further means of preventing the milk from being contaminated, it is strained in the milk room and never in the barn.

In the milk room the observer sees an insulated cooling tank in which milk cans stand up to their necks in ice water. He learns that prompt low cooling is

essential in preventing bacteria from multiplying in milk, which should be kept cold until it leaves the farm.

That the sterilization of utensils is usually the most important factor in preventing the initial contamination of milk, is emphasized by the well-equipped wash room and steam boiler which are provided for properly washing and sterilizing the milk containers and equipment. The need for plenty of hot water and the advisability of using steam for sterilizing utensils are emphasized. It is shown that milk utensils may be more easily washed and drained if vats and racks are provided.

The Babcock tester on a table in the corner suggests that the dairyman will find it profitable to test the milk from his cows individually as well as to test the mixed milk or cream that he sells. The tester is placed in the wash room, where it is comfortable to work in winter and where plenty of hot water is available.

Where to Get Information

The following publications may be obtained free of charge from the U. S. Department of Agriculture, Washington, D. C.:

- 602-F - Production of Clean Milk
- 976-F - Cooling Milk and Cream on the Farm
- 1214-F - Farm Dairy Houses
- 1315-F - Cleaning Milking Machines
- 1342-F - Dairy-barn Construction
- 1408-F - The Housefly and How to Suppress it.
- 1473-F - Washing and Sterilizing Farm Milk Utensils.

- 3-L - Improved Sanitation in Milk Production.